

BAKER

We are looking for a baking ninja who is ready to kick some kitchen & baking butt - preparing, baking & icing top-notch Kiwi style baking within our down to earth kitchen team. You must be experienced, hard working, be able to cope under pressure, have attention to detail & have a true passion for baking. Our kitchen is fast paced & demanding at times, but it is also rewarding, fun & a great place to work.

THE ROLE & WHAT WE REQUIRE FROM YOU:

- Making & baking of scones & breads daily
- Being inventive with new flavours for savoury & posh scones each day
- Icing & garnishing cakes
- Baking cakes, cookies, slices & preparing cheesecakes to the cafes quality & standards
- Understanding & working within our strict allergen baking & cross contamination standards
- Keeping on top of cake rotation, restocking cake counter & the daily baking list.
- Following & sticking to set budgets for baking wastage
- Restocking, rotation & organisation of ingredients
- Following daily & weekly cleaning schedules
- Able to maintain clean & tidy work areas while working
- An understanding of HACCP & food safety standards

THIS ROLE REQUIRES A PERSON THAT IS:

- Well organised, reliable with a positive attitude
- Open to learning & improving skills
- Approachable & able to remain calm under pressure
- Attentive & proactive
- Able to communicate professionally with front of house



HOW TO APPLY

We hire people, not just on what is written on your CV.

We want to meet you & we offer a day's trial shift for all successful applicants as we feel its essential to meet & work with you... Please email us at

mail@mountaincafe-aviemore.co.uk

attach your CV & lets get you in to meet us. **We will require references.**

WHAT WE WILL DO FOR YOU:

- **Meals** included on shift
- **Uniforms** provided & laundered
- We will put you through **Level 2 food safety** training if you don't have a current hygiene certificate.
- **Allergy awareness** training will be given in house also.
- **28 days Holidays**- None given in July or August - sorry it's our busiest months.
- **Tips & wages** paid fortnightly
- **Happy** work environment
- Banter, **banter** & banter
- Limitless **kick ass coffee**
- **Good shifts** & hours of work - The café is open 8.30am until 5.30pm daily.
- 2 days off & straight shifts (**no split shifts ever**)
- Occasional evening functions
- **£8.50 per hour starting rate depending on experience**

WE GIVE A FULL INDUCTION TO ALL NEW BAKERS:

With a one to one training for two weeks, where you will be shadowing & baking with another baker; We find this is a great way for you to see the way we do things without dumping you in it. We always give our bakers the freedom to create their own sexy creations we just ask that they fit within our cafés style.



mountain cafe
aviemore